



# Virginia Green Restaurants

Profile:



## Black Angus Catering Virginia Beach, Virginia

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

**Virginia Green Activities.** When using Black Angus Catering, you can expect the following practices:

### CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
  - Recycle: Glass, Grease, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Fluorescent Lamps
  - Tracking overall waste bills
  - Effective food inventory control to minimize wastes
  - Purchase locally grown produce and other foods
  - Screen-based ordering systems
  - Encourage suppliers to minimize packaging and other waste materials
  - Purchase of durable equipment and furniture
  - Use latex paint
  - Preventative maintenance on all vehicles and equipment
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
  - Disposable containers made from bio-based, recycled content, compostable materials
- ☒ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
- ☒ **Water Efficiency.** Restaurants should have a "plan" for conserving and using water efficiently.
  - Track overall water usage and wastewater
  - Preventative maintenance of drips and leaks
  - Discourage water-based clean-up, sweep first
- ☒ **Energy Conservation.** Green Restaurants should have a "plan" in place to reduce overall energy consumption.
  - Track overall energy bills

- Purchase EnergyStar computers and appliances
  - Scheduled preventative maintenance on HVAC
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For more information on **Black Angus Restaurant**, see [www.blackangusrestaurant.com](http://www.blackangusrestaurant.com) or  
Contact Christopher Savvides at [Chris@Blackangusrestaurant.com](mailto:Chris@Blackangusrestaurant.com) .

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen).  
Click on “Restaurants” to see other Green Restaurants.



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